

**The big name in professional
cooking equipment**



AUTHENTIC KITCHEN EQUIPMENT

DECADES OF PASSIONATE COOKING...



As it is the case with the great chefs who place their trust in us, excellence has always been at the core of Charvet's success. A brand with a manufacturing tradition dating back almost a century, satisfying the most pressing demands of large corporations and small businesses alike.



Located at the foot of the mountains of Chartreuse, the people of Charvet proudly live up to the values of precision and generosity in their hard work. A centuries-old culture of self-improvement exists that enables Charvet to rise to the daily challenges of innovation and service.

Welcome to Charvet, a team of enthusiastic craftsmen, dedicated to your trade

**...AND ALWAYS
DISPLAYING THE
SAME PASSION!**





LET US GUIDE YOU to horizontal cooking at its best!

An integral part of the history of our company, our five core principles underpin Charvet's expertise.



1 **Unfaltering robustness**

Demanding for person and equipment alike, the kitchen environment requires durability and reliability. What is the secret behind Charvet equipment's ability to withstand the passing of time? A rigorous selection process of the best materials (18/10 and 20 or grade 30-10 stainless steel worktops) and the emphasis put on the strength of our frames. Each cooking module is built on a single supporting frame, welded throughout and precision-engineered, to allow an optimal assembly.

2 **Day-to-day performance**

Used to the sound of the starting pistol or to catering for extra large numbers, Charvet offers you finely balanced solutions. Heating power, even cooking and production capacity, choose the right balance for you! Whether it is the heating speed of the burners or the even results of Bratt pans, our equipment meet your most exacting demands whilst complying with the strictest safety requirements for usage.

3 **Ergonomics every step of the way**

Because your efficiency and comfort depend on it, we put simplicity of use at the core of our priorities. With this in mind, our knobs and handles are designed to be operated with simple and precise movements.





4 **Effortless hygiene**

Essential and strictly controlled, must hygiene be a byword for drudgery? It is not merely down to a whim that effortless cleaning is one of the main goals in our research centre. This is why you will find that effortless cleaning is at the core of the concept behind each one of our sheet metal and boilerwork components: simple shapes, careful polishing, perfectly tight joints and spotless finish for effortless cleaning.

5 **Constant innovation as an underlying theme**

Because the restaurant and catering business is constantly evolving, we adapt our expertise to the new demands in real time. Managing energy consumption, introducing the latest technologies (heat regulation, induction heating, etc.), Charvet is the trusted partner for today's kitchen projects. The latest example of our dynamism in innovation, the GS CONTROL system delivers optimal control for the AEROGAM range. Via its 6» touch screen or with through a remote PC connection, GS CONTROL ensures unrivalled levels of food safety and control over energy consumption. Resolutely facing towards the future, Charvet is available to you via a wide range of means of communication. Accessible online and in the stands at the many trade shows where we exhibit, you can discover step-by-step all the richness of Charvet's universe.

PERFECT COOKING in all aspects!



Solutions matching your ambitions



Spacious or tight, arranged along the length or across the width, intended for catering to large numbers or for high-end cuisine, each kitchen is a separate space with particular needs.

Fully aware of this from our own experience, we will offer you only the cooking options that are perfectly adapted or that can be adapted to your specific needs.





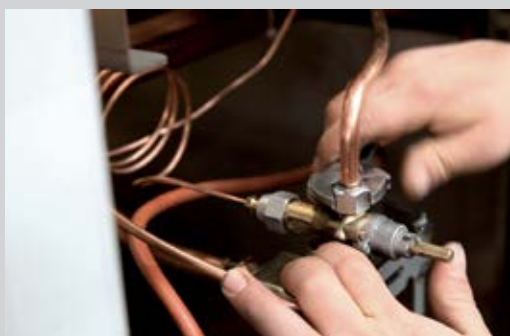
THE HUMAN TOUCH AND SIGHT

The most beautiful tools

Engineering, fabricating, assembling and shipping cooking modules, all happening within our 10,000m² production facility, where the human touch and sight are the law of land.

Scrutinised to the smallest detail and adjusted to the millimetre, our cooking modules are the object of the utmost care.

At Charvet's, we do not resort to automation because perfection requires the skills of our craftsmen. The hand adjusts the alignment of neat edges and ensures the perfect opening of a door. The eye confirms the accuracy of a vertical line and checks the perfection of a polish finish. It is simple as this: we owe the excellence of our products to people and their senses.





PRO 700 The essence of Charvet

Delivering innovation and performance, the new Pro 700 range impresses at first sight for its reduced size. In compliance with all the standards required of Charvet's equipment, the PRO 700 range is the genuine essence of our expertise: stainless steel throughout, worktops of 20/10 grade thickness, precision-engineering in our factory, powerful heating.

More than 60 modules are available in gas or electric versions: 6.5kW open burners with drip trays and removable spillage trays, flush solid tops, high efficiency fryers, gas or electric GN 2/1 ovens, GN 1/1 and GN 1/1 hot cupboards, plancha grills, pasta cookers...

PRO 700, the compact range that thinks big!





PRO 800 Tradition and efficiency

Particularly appreciated by small and medium-sized organizations, the PRO 800 range offers a wide variety of solutions. Flexible and evolving, it is available in gas or electric options. Its different modules can be combined to enable you to create the cooking range that suits you: open burners, solid tops, griddles, ceramic hobs, ovens, boiling pans, Bratt pans, fryers, bains-marie...





PRO 900 High capacity



Ideal for large-scale cooking (large institutions, works or office canteens...), its users attest to its trouble-free efficiency and excellent modularity. The range particularly stands out for the large capacity of its boiling pans (200 litres) and of its Bratt pans (up to 60dm²).





PRO 1000 Power

The true high performer in horizontal cooking, this range is ideal for managing large quantities. It offers remarkable capabilities: up to 260 litres in its boiling pans and up to 80dm² in its bratt pans.

Fully attuned to the rhythms of sustained food preparation, it is the only range featuring powerful 15kW open burners.

Some units can be equipped with optional technical features such as a presence detector on the heat-radiating rings and bains-marie auto-filling.

Striking the perfect balance between power, capacity and safety, its transfer fryers embody the excellence of the range. Their two pans can produce up to 180 kilos of chips per hour, offering simpler handling and improved safety.





AEROGAM Optimised cleaning

Because comfort and speed during cleaning are at the centre of your priorities, Charvet has developed the AEROGAM range, featuring cooking modules built on 400mm legs.

Resting on the minimum required number of legs, the AEROGAM range makes it extremely easy to clean the floor underneath and thus offers an alternative to the cantilevered configuration.

Indeed, this range is also available for wall-mounted cantilevered installation. In this way, the modules are mounted on the walls or partitions that support them.





EXTEND CONCEPT The new architecture for the kitchen



You needn't any longer to remain stuck in front of your cooking range; be around it! EXTEND CONCEPT and its "central island" principle relocate the cooking range to the centre of your kitchen layout. Conceived for cooking in a more convivial manner and with higher performance, EXTEND CONCEPT offers a large choice of back-to-back modules. A genuinely flexible à la carte menu, you are the one choosing your ideal kitchen range.





XL CONCEPT Specific solutions

A loyal partner in kitchens catering for more than 1,000 people, this range ensures day-to-day performance and reliability. The versatility of its equipment enables you to choose and programme very different cooking modes: braising, pressure cooking... Always adapted to the required quantities.





VIRTUOSES The cooking virtuosos



With the seal of approval from the haute cuisine, Charvet's made-to-measure service guarantees three-star cooking equipment. From the initial consultation to the installation in your kitchen, you are in the driver's seat!

Defining and distributing work areas, sizes, specific layouts, special finishes, personalised colours... you imagine with us the kitchen range of your dreams!

Unrivalled manufacturing quality, exclusive performance and design; savour Charvet's à la carte expertise!





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